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ABSTRACT

Presented in this booklet are brief descriptions of items and activities that are symbolic of Filipino culture. Some of the items and activities described include traditional Philippine clothing, a traditional fan, games and toys, eating utensils, and a native shopping bag. A biographical sketch of Dr. Jose Rizal, the "martyr of the Filipino people" is also included. In addition, several Filipino recipes collected in Hawaii are presented. A book list and a resource list are provided. (EB)

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THINGS PHILIPPINE

by Belen C. Ongteco

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Checklist of Kit Contents

1. 1 copy, Things Philippine
2. 1 girls' outfit, patadyong (skirt), kimona (blouse), and headband
3. 1 boys' outfit, camisa-de-chino (shirt), kundiman (trousers), and neckerchief
4. 1 pair slippers
5. 1 salakot (field hat)
6. 1 fan
7. 1 female doll
8. 1 male doll
9. 1 set Sungkahan (Sungka Game Board, directions, and shells in plastic container)
10. 1 set, wooden eating utensils (spoon, fork, plate)
11. 1 shopping basket
12. 1 laminated picture of Dr. Jose Rizal
13. 1 copy, Ti Biag Idiay Kampo Siete, Life in Camp Seven
14. 1 copy, Philippine Folk Tales
15. 1 copy, Beautiful Philippines in Panoramic Music
16. 1 book and 1 cassette tape, Filipino and Samoan Songs We Can Sing

CLOTHING

Patadyong and Kimona (for girls)

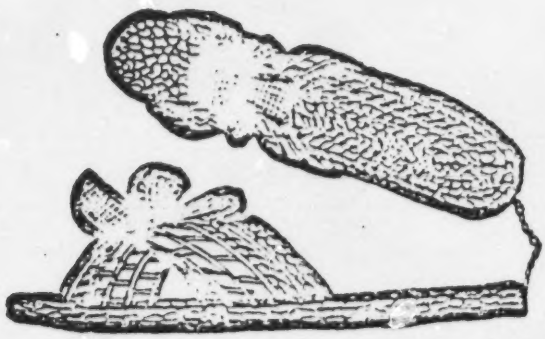
The girl's skirt is called "patadyong" and the blouse is called "kimona". Excess material of the patadyong is grasped at the sides and pulled to the front to form a pleat and fastened by a safety pin.

The kimona is the loose over-blouse worn just like any ordinary loose blouse. The headband is tied around the head and tied beneath the left ear to resemble a flower.

Camisa-de-Chino and Kundiman (for boys)

The boy's shirt is called "camisa-de-chino" and the trousers, "kundiman". The camisa-de-chino is a round-necked, collarless shirt with long sleeves and is worn outside the trousers. The kundiman are made of red cotton material. Sometimes, they are worn with one leg folded up to the knee (about 1½" cuff folded three times) or just a little higher than the other leg. A neckerchief completes the costume.

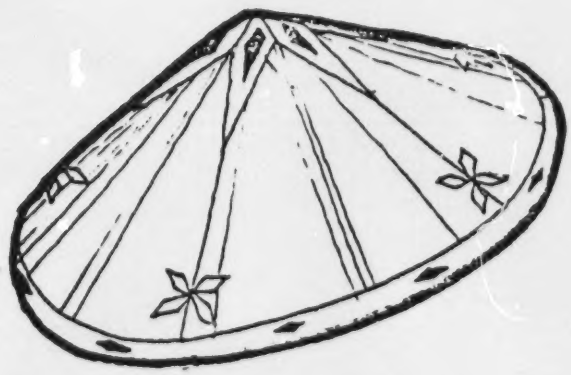
Slippers



These flat-heeled slippers are made of abaca fiber from Manila hemp. They are decorated with colored beads and sequins. These slippers are worn around the house.

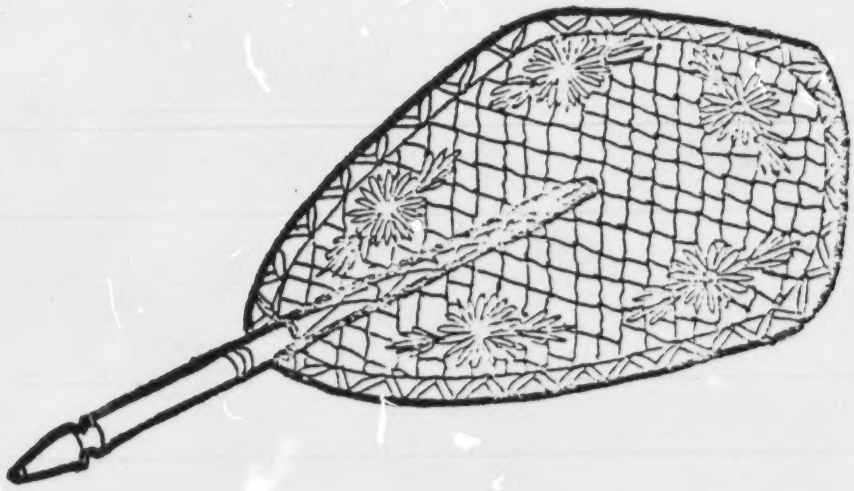
Salakot (field hat)

The salakot is a wide-brimmed cone-shaped hat made of dried palm leaves. The salakot is used for protection either from the sun or the rain. Rice planters use the salakot in the fields.



Fan

Filipino girls carry fans most of the time as the climate is very warm. The fan is woven from pandan leaves (lauhala) and decorated with colorful straw fibers.



GAMES AND TOYS

Female Doll

The female doll is wearing the "mestiza dress," the national dress for women. It is a long formal gown with wide-stiff sleeves called "butterfly sleeves".

The male doll is wearing the "Barong Tagalog," the formal wear for men. The shirt has long sleeves and is made of native-woven materials which is usually fine and sheer. It is also embroidered or trimmed with lace.

Sungkahan - The Sungka Game Board

Sungka is a favorite indoor pasttime of young and old in the Philippines, especially in the villages where recreation facilities are limited. The game board, which is called sungkahan, has fourteen small holes and two large holes at each end. The fourteen small holes are called "bahay" or houses. The bigger holes are the "ulo" (head) holes.

The purpose of the game is for two people to outdo each other by accumulating tokens or shells into his ulo hole, which is the big hole at his right. The specific rules of distribution and moves are included in the kit.

EATING UTENSILS

Spoon, fork, plate

The spoon is held in the right hand and the fork in the left. Food is pushed by the fork into the spoon and brought to the mouth.

However, the Filipino native-style of eating is with the fingers. Small portions of rice are moulded by the tips of the five fingers of the right hand. The food is gently pushed into the mouth by the thumb. Most ingredients are cut in big enough portions to be picked up by fingers or pinched by the tips of the thumb and forefingers.

Although the plate in your kit is square, in the Philippines, the shape of the plate is usually round.

SHOPPING BASKET

This native basket is woven out of dried palm leaves, and decorated with colored straw. It is used for shopping.

JOSE RIZAL*

In the Philippines Jose Rizal is revered as the "martyr of the Filipino people" and the "father of his country." Born in the town of Calamba, Laguna Province, Island of Luzon, on June 19, 1861, he soon became renowned in the diverse fields--medicine, education, the arts, and politics. A political activist who sought to overthrow the tyrannical rule of Spain, he was executed by the Spaniards on December 30, 1896.

In his homeland Rizal is idolized for his heroism and self-sacrifice. School children read his books and poems and the many voluminous works written about him. Every town has a monument for Dr. Rizal. Rizal, a province near Manila, was named in his honor. His day of execution, December 30, as well as his birthday, was made a Philippine national holiday. The site where he was executed in Manila, the Luneta, is visited by thousands each year.

In pre-World War II Hawaii, Filipinos annually paid tribute to Rizal through colorful parades and programs at Aala Park and elsewhere in Honolulu. Filipino organizations today without fanfare honor him in special programs with readings of Rizal's literary works and music of his time.

In Hawaii his memory still lives in the hearts of the Filipino people.

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*Labez, Esperanza G., 1973, Jose Rizal-Brave Voice of the Brown Man A Biographical Sketch, unpublished manuscript, General Assistance Center for the Pacific, Dept. of Educational Foundations, University of Hawaii.

FILIPINO RECIPES COLLECTED IN HAWAII*

Bandai, Bandai (Banana Fritters)

1 bunch ripe bananas, cut in half long way
2 cups flour, sift
2 eggs
2 teaspoons sugar

Mix flour, eggs and sugar, beat till mixture is fine. Dip banana halves in batter and arrange in two rows of three, one on top of the other. Place in skillet with oil, and deep fry till batter is cooked. Remove and place between paper towels. Serve hot or cold.

Chicken Tinola
(Stewed Chicken with Papaya)

3 lbs. stewing chicken
2 tablespoons salad oil
1 small piece ginger root, crushed
1 clove garlic, crushed
4 cups chicken broth
2 teaspoons salt
1/8 teaspoon pepper
¼ teaspoon monosodium glutamate
2 green papayas

Cut chicken into serving pieces. In large skillet or dutch oven, heat oil. Brown chicken, ginger, and garlic. Add broth, salt, pepper, and monosodium glutamate. Cover and simmer for 2½ hours or until chicken is tender. Pare papayas, remove seeds, and cut papayas into one inch cubes. Just before serving chicken, add papayas and cook for five more minutes. Makes six servings.

*Commendador Jr., Frank; Labez, Esperanza G; Park, Stephen D., Filipino Recipes collected for the General Assistance Center for the Pacific, Dept. of Educational Foundations, University of Hawaii, 1974

BIBINKA
(Rice-Coconut Milk Confection)

2 cups mochi rice
1½ cup water
Banana leaves
1 can (12 oz.) frozen coconut milk, thawed
1½ cups light brown sugar

In a rice cooker or a 2-quart saucepan, rinse rice; drain. Add water; soak for one hour. Wilt banana leaves in boiling water. Line an 8-inch square pan with leaves. Cook rice until tender, about 20 minutes; let stand for 20 more minutes. Preheat oven to 325°F. In a saucepan, combine 1¼ cups coconut milk and 1¼ cups of the sugar. Bring to a boil on medium heat and cook, stirring constantly, to 230°F or until thick for about 20 minutes. Stir into rice; mix well. Pour into prepared pan. Combine remaining ¼ cup coconut milk and ¼ cup sugar; pour over rice. Bake for 50 minutes; cool. Cut into 2-inch squares. Makes 16 pieces.

LECHE PLAN
(Baked Caramel Custard)

1 cup brown sugar
¼ cup water
1 can (15 oz.) sweetened condensed milk
3/4 cup milk
12 egg yolks
2 tablespoons grated lime rind
2 tablespoons lime juice

Preheat oven to 300°F. Fill a 13 x 9 x 2 inch pan with water to a depth of ½ inch; place in oven. In a saucepan, combine sugar and water. Cook over medium heat, stirring constantly, until sugar is carmelized. Pour quickly into an 8-inch square pan; tilt to coat bottom and sides evenly. Cool slightly. Combine remaining ingredients; mix well. Pour over caramel layer; place in pan of water in oven. Bake for one hour or until a knife inserted in center comes out clean; chill. Loosen edges with knife; invert onto serving dish. Cut into serving pieces; spoon excess syrup on each portion. Makes 12 servings.

BOOKS

Filipino and Samoan Songs We Can Sing

A song book and accompanying cassette taperecording of popular folk songs from the Philippines: Magtanim, Bahay Kubo, Pamulinawen, May Tamsi, and Leron, Leron Sinta. The remainder of the "Filipino Songs We Can Sing" side of the tape is excerpted from Philippine Folk Songs, Viking VP-106.

Beautiful Philippines in Panoramic Music

Music book used by schools in the Philippines. Folk Songs of the Philippines are found on pages 20-25, 27-28, 88-89, 100. There are also other types of songs enjoyed by children in the Philippines, such as Spanish songs and contemporary songs.

Philippine Folk Tales

A collection of folk tales read by school children in the Philippines.

Ti Biag Idiay Kampo Siete, Life in Camp Seven

Life history of a Filipino immigrant residing in Waiamanlo, Oahu, Hawaii. Twelve photographs.

Where We Bought Everything

Eleven of these kits have been placed at the public libraries throughout the islands of Hawaii. If you would like to have a kit of your own, feel free to xerox this book. Below, you can find out where we bought all the items included in the kit.

Philippine Handicrafts
Shop #1144
Ala Moana Center
Honolulu, Hawaii 96815

Ph: 949-7611

Abaca slippers
Fan Pandan
Salakot (field hat)
lacquered basket w/lining
Sungkahan
8" wooden plate
wooden fork and spoon
male and female dolls

Microphone Music
2077 South Beretania Street
Honolulu, Hawaii 96814

Philippine Folk Songs, Viking VP-106

General Assistance Center for the Pacific Ph: 948-7859
c/o Educational Foundations
1776 University Ave., WA2-222
Honolulu, Hawaii 96822

Ti Biag Kampo Siete Life in Camp Seven
Distributed to all Department of Education schools; limited copies available at the University of Hawaii Bookstore.

Elsie Alvarez*
c/o Philippine National Bank
Escolta, Manila Philippines

Philippine Folk Tales
Philippine Music Book
pictures of Jose Rizal

*Miss Alvarez is a personal friend of Belen Ongteco and helped us to purchase the above mentioned items in the Philippines.